Newsletter October 2024

LA SERRE BISTRO & BOULANGERIE

CITY WALK C2

BREAKFAST MENU

Early-risers can enjoy the first batch of homemade breads croissants, pain au chocolate and an assortment of viennoisserie still warm from the oven.

Enjoy a full breakfast meal from our specially selected breakfast dishes with your morning coffee in La Serre Bistro & Boulangerie.

Beverages
Embark on a sensory journey and explore our curated selection of signature cocktails, enticing mocktails, luscious smoothies, authentic boissons, velvety chocolate drinks, and exclusive signature coffees.



Breakfast Sharing
Start your morning with a delightful spread of Parisian-inspired flavors.
Our breakfast sharing menu, at 155
AED per person, offers a curated selection of fresh pastries, eggs, and signature dishes perfect for sharing, served with a touch of French elegance.

Working Hours Monday, Tuesday, Wednesday & Sunday: 8:00 AM – 12:00 Midnight

Thursday to Saturday: 8:00 AM – 2:00 AM

A little piece of Paris near you is the perfect place for casual catch-ups in an elegant and modern dining experience. Welcome to La Serre, a lifestyle destination that is more than just a French restaurant or café—it's a social hub that connects communities and creates memorable experiences. Located in the heart of City Walk C2 Licensed District, Dubai, this La Serre location brings the charm of the renowned La Serre brand to a vibrant new neighborhood.

Our Vision Our vision at La Serre City Walk is to uphold the legacy of La Serre by delivering an exceptional dining experience that blends French elegance with the vibrant energy of Dubai. As a proud franchise, we aim to become a cornerstone of the community, offering innovative cuisine and a warm, welcoming atmosphere.





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A FRENCH JOURNEY
LA SERRE, MEANING "THE GREENHOUSE,"
OFFERS MORE THAN JUST GOOD, HEARTY,
AND HEALTHY FOOD—IT DELIVERS A TRUE
FRENCH DINING EXPERIENCE IN DUBAI.
LOCATED IN THE VIBRANT CITY WALK C2
LICENSED DISTRICT, EVERY DETAIL
REFLECTS ITS FRENCH DNA, FROM THE
WARM WELCOME TO THE ELEGANT
CHANDELIERS AND TABLE SETTINGS, STEP
INTO LA SERRE AND BE TRANSPORTED TO A
COZY, SOPHISTICATED PARISIAN CAFÉ AND
BISTRO, RIGHT IN THE HEART OF DUBAI.



WEEKLY

Breakfast MISE À JOUR DU PETIT-DÉJEUNER



It's not merely about the eggs; it's the exquisite combination of breakf ast elements that transforms the morning experience into something extraordinary, unique, and unforgettable. Whenever you yearn for the authentic flavors of France, do not hesitate to visit us, and we will ensure you savor the finest that France has to offer.

Oeufs Royale

Eggs Royale - English breakfast muffin, Scottish smoked Salmon , Poached Eggs & Hollandaise Sauce

Les Oeufs Bénédicte

Eggs Benedict ,English breakfast muffin, Veal Bacon , Poached Eggs & Hollandaise Sauce DGVE 75

Oeufs Cocotte

Baked eggs with smoked tomato sauce, chicken sausage, red onion, capsicum confit DGE 85

Oeufs au Plat

Two fried eggs ,Toasted Brioche served with Veal ham & Mix Leaf Salad

DGVE 40

Oeufs Brouillé À La Truffe Noir

Truffle scrambled Eggs served with toasted Brioche

Oeufs Brouillés et Saumon fumé

Organice scrambled egg with Smoked Salmon & Toasted bread

Les Oeufs Florentine

Eggs Florentine , Crispy potato Galette , Sauted Spinach , Poached Eggs & Béchamel Sauce DGVE

L'avocat Bénédicte

Two organic poached eggs on Toasted Campaillou bread with avocado. Served with a choice of veal bacon, smoked salmon, spinach or mushroom DGE 65

Omelette with Organic Eggs

Organic omelette served with a Slice of Toasted Campaillou bread DGVE 50

All Veinnoiseries contains Gluten & Dairy Selection of Gluten Free & Vegan Bread are available upon request

Croissant 24

Brioche Au Sucre 14

Croissant Á La Pistache 24 croissant with Pistacchio cream

> Pain Au Chocolat 26 chocolate croissant

Pain Suisse 26 chocolate croissant with pastry cream

> Criossant Aux Amandes 26 croissant with Almond Cream

Pain Au Chocolat Aux Amandes 28 Chocolate croissant with almond

Croissant Noisette Cookie 24 croissant with hazelnut cookie dough & chocolate drops

Chausson Aux Pommés 24 puff pastry with homemade apple purée

Roulé Noix de Pécan et Cannelle 26 Pécan & cinnamon roll

Zaatar Croissant 24

Bread Basket 22



Breakfast is elevated to perfection with a cup of coffee. We proudly present exceptional single-origin coffee from Guatemala, crafted from 100% Arabica beans and roasted to a medium perfection. The rich flavors and enticing aromas of this coffee render it both unique and sophisticated.

Additionally, we offer exquisite mocktails and juices to alleviate your morning discomfort, ensuring that we cater to your dietary needs.

French medieval cuisine, banquets were common among the aristocracy. Multiple coarses the foregravity but severel in a sigh called service en confusion, or all at once. Fixed was moveably cates by found, mourts being skeed off in large prices held behaven the humb and fingers. The sawces were highly seasoned and thick, and heavily flowered mustards were

ommen banguet item, with the coust serving primarily as a container, rather d itself, and it was not until the very end of the Late Middle Ages that the shortcast pic was developed, uded with an issue de table, which lates changed into the modern dessert, and ted of dragies in the Middle Ages, meaning spired lumps of hardened sage honey), aged choses, and spiced wine, such as hypecras. 18117

French medieral custime, languets were common among the aristocracy. Multiple coarses round to proposed, but served in a style culted service en ion, or all at ence. Freed was generally eaten by hand, meab being sleed off in large pieces held between the thumb and two fingers. The sunces were highly seasoned and libed; and henroly flowered moustands were used. e a common banquet item, with the exust serving primarily as a container, rather ham as feed itself, and it was not until the very end of the Liute e a common banquet item, with the exust serving primarily as containers, that me shortenest ham as feed itself, and it was not until the very end of the Liute e a container of the lived of the containers of the strength of the serving the







BEVERAGES

Manafort T Convicti

Cappucino Espresso 21/25 29

Flat White Matcha 29 29

Macchiato 26 Mocha 35

Café Latte 29 Hot Chocolate 35

Americano 29

Nos chocolats chaud

Le Chocolate Viennois

Homemade Dark Hot Chocolate Mix, Honey, Vanilla Chantilly, Cocoa Powder

Le Caramel 45

Homemade Dark Hot Chocolate Mix, Salted Caramel Sauce, Vanilla Chantilly, Nougatine

. SELECTION DE THÉS

English Breakfast 29 Mint Tea 29

Jasmine Tea 29 Chamomile

Verbena Rose Lychee 29

Earl Grey 29 Green Sencha 29

Rooibos Spices 29

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Mighty Maca

Coconut Maca, Almond Pineapple

Green Machine

Celery, green apple, cucumber. ginger & Honey

WBC

Watermelon, Beetroot & Carrot

Hoba

Avocado ,Banana , Honey & Oat Milk

Bottled Sodas 20

Cucumber & Watermelon | Ginger Ale | Ginger Beer Tonic Water | Cranberry Tonic | Light Tonic

35

Nos café signatures

Crémeux Single Shot of Espresso, Thick Coffee Whipped Cream

Crème Brulé Latte Single Shot Of Espresso, Vanilla Custard Milk, Caramel Syrup

Menthe-Chocolat Latte Homemade Mint Syrup, Double Shot of Espresso, Chocolate Sauce, Topped with Frothed Milk

Affogato Double Shot Of Espresso with Vanilla Ice Cream, Irish Cream Syrup and Cinnamon Powder



Date Abricot Oat Milk, Apricot Syrup, Coffee, Tonka Bean

La Passion du café 35 Passion Fruit, Coffee, Non-Dairy

Amande Noisette 35 Maca Powder, Dates Syrup, Almond Milk, Coffee

Chocolat Matcha 39

Macha Ice Cream, White Chocolate, Vanilla Foamy

Boissons

Fresh Juices

Still Water 27 / 35 Sparkling Water 27 / 35 Sparkling Elderflower 29 Rose Lemonade 29 Cucumber Soda 29



Nos Boissons Chaudes

Single Shot of Espresso, Milk, Homemade

Matcha Latte

35 Shot of Matcha, Milk of Choice

35 Chai Latte Spiced Infused Black Tea, Maple Syrup, Frothed Milk

Le Classic 35 Homemade Dark Hot Chocolate Mix, Honey, Cream on Top

Mocktail

Berry La Fleur 39 Elderflower, Red Berries,

Tea Plum Syrup, Lime

Amaretto et Mangue 45

Mango And Saffron, Sorbet Lyre's Amaretti, Non Sparkling Wine

Orange Spritz

Italian Spritz, Non Alcoholic Sparkling wine Calamansi Puree, Soda & Orange

Cocomint

Kiwi puree , Mint , Coconut , Lime & honey

La Passion

Watermelon, Pineapple, Passionfruit, Calamansi, Lime Cordial

Bubblegum Me Black tea, bubblegum syrup, lemon grapefruit & honey

Non alcoholic

White Wine 35/144 Red Wine 35/144

Lyres Amaretti 45

Lyres American Malt 45

Lyres Italian Spritz 45

Sea Change Sparkling 39/175

Heineken 0% 39

Galland'or Apple with 23k Gold 70/380

LA SERRE STORY

La Serre is more than a French restaurant, more than a café, La Serre is a lifestyle destination, a social hub that connects communities. A neighbourhood café which runs from morning to night and boasts some of the freshest bread and pastries in the busy city. La Serre is a little piece of Paris nestled in busy cities.

TRADITIONAL FRENCH CUISINE

Our vision is to remain a purpose-driven, results-focused, synergistic alliance of professionals, our mission is to provide superbly experiential dining in premium locations in the Middle East, Europe and the USA.

Our dynamic team of enterprising industry players are pioneers in their field, ensuring that products and offerings are constantly volving to cater to the ever-evolving tastes of their loyal clientelewhile drawing in a regular stream of new customers looking to try something fresh and imaginative.

Baguette, quiche, crepes, steak frites, French onion soup, pain au chocolate, fondue, coq au vin, chocolate mousse, escargot, omelette, croque madame/monsieur sandwiches. Then there's couscous, tagines, and all other North African dishes I now associate with French cuisine

The 3 Classes of French Cuisine: Haute Cuisine, Provincial Cuisine, and Nouvelle Cuisine. French cuisine has a storied past and a global reputation for excellence. While the nuances are vast, three main classes stand out: Haute cuisine, Provincial cuisine, and Nouvelle cuisine.

French cooking is considered by many to be the most prestigious and respectable cuisine in the world. With its formal techniques, emphasis on fresh ingredients and simple flavors, pride in presentation, and rich and colorful history, French cuisine truly has come to rule the world, laying the foundations for many other styles and specialties To become a skilled chef, you must have extensive knowledge of French cooking fundamentals.

But how did French cuisine come to be so acclaimed? Let's explore the many ways French cuisine has impacted food and culture around the

world.

Fresh and homemade ingredients add the value of dining experience creating delectable and appealing dishes that tantalize our palate presentation.

The concept has been designed to welcome all audiences from families having breakfast, business meetings or friends socialising in the evening. Our menus are timeless fusion traditional French cuisine which are adapted to meet the needs of the local market.

Another pastry supposedly brought to France by de Medici's entourage of Italian chefs, this filled French choux pastry ball contains whipped cream, custard or ice-cream, and is decorated with powdered sugar, caramel or chocolate. Italian chef Panterelli invented choux pastry, but his original recipe changed over time and French patissier Jean Avice perfected the dough into choux buns. Then, chef Antoine Carême came up with the idea of filling the choux with cream in the 18th century, resulting in the profiterole as we know it today. He also invented the profiterole tower - 'croquembouche' - the wedding cake of choice in France.

WSLETTE

La Serre SummerVibes



At La Serre, we specialize in bringing your event visions to life with our extensive experience and creative flair. Whether you're planning a fashion show, a wedding celebration, a birthday party, or an engagement, we have the expertise to make your dreams a reality. Whatever the occasion, we are dedicated to crafting unforgettable experiences tailored to your unique needs.

